

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	5 January 2022								
	DAY	MONTH	YEAR						
Requested by:	Kevin Vargas, Community Media and Constituent Liaison								
1	NAME	Position	1						
Transmitted by:									
Transmitted by:	ICE Denver Field Office Executive Review Unit								
	NAME	Position	N						
Were electronic files sent?									
YES ☑	No □								
How many people are curren	ntly being cohorted/q	uarantined due to sickne	ss?						
Number of people currently	cohorted/quarantined	l due to sickness:	31						
FORMAL COUNTS: 2.8	V. A.								
How many people were mos	st recently formally co	ounted in this facility?							
Number of people mo	ost recently formally	counted in the facility:	592						
How many people formally	counted in this facilit	y describe themselves as	s the following gender?						
Female: 24									
Male: 568									
Nonbinary: n/a	<u> </u>								
Prefer not to say:	n/a								
_									

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe ther	
How many people have been brought into the	he facility this week?
Number of people brought into the f	facility this week: 90
How many people have left the facility this	week?
Number of people who left the facili	ity this week: 75
How many people and where did those who	o left the facility go?
Released into community: unkno	own
Formally removed from the United .	States: unknown
Moved to other facility: unknow	<u></u>
Other: unknow	vn
How many people are currently being house	ed in the Annex?
Number of people who are being ho	oused in the Annex: N/A
Female: N/A	
Male: N/A	
Male: N/A	
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to date since March 30, 2020:
Individuals Housed in GEO Facility:	1 710
ICE Detainees:	17 555
ICE Employees:	0 2
GEO Employees:	9 164
DOCUMENTS RECEIVED:	
Daily Kitchen Opening and Closing	
RECEIVED Daily Foods Production Service Rec	NOT RECEIVED □
Received ✓	Not Received □
Temperature Logs	
RECEIVED ☑	$Not Received \Box$
Law and Leisure Library Logs	Non Drawing [7]
RECEIVED ☑ Medical Staffing Update	NOT RECEIVED □
RECEIVED	Not Received \square

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on January 3, 2022. All population numbers current as of January 10.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of January 5, 2022:

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 10 RNs*
- 7 LPNs*
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 3 Medical Records Clerks*
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

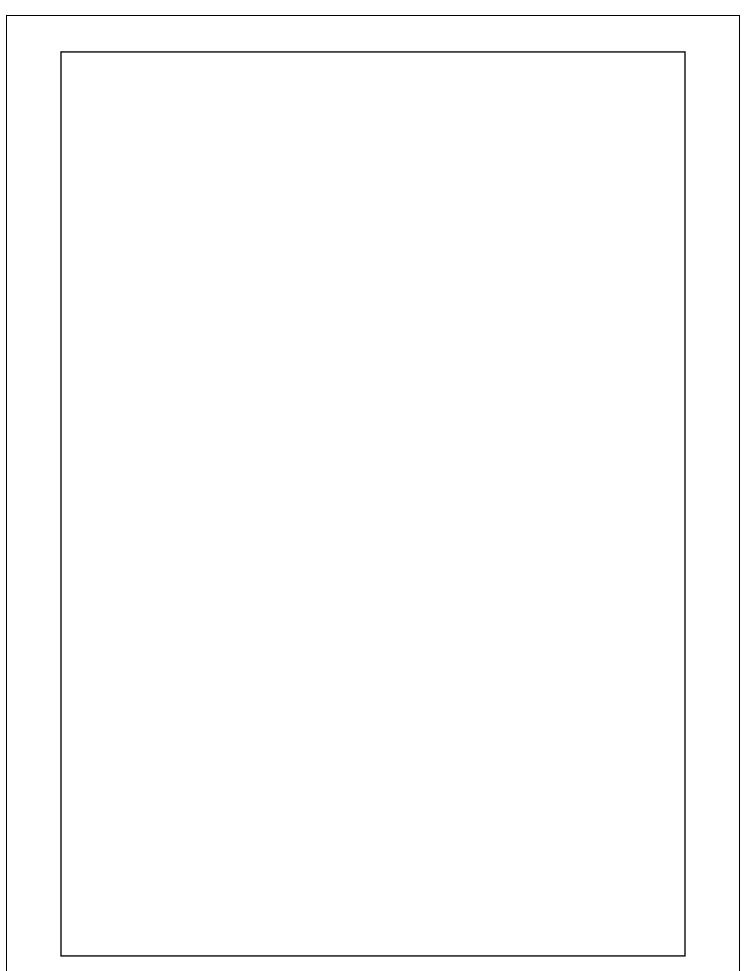
Logs provided for December 27, 2021- December 31, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and nine (9) positive cases amongst the GEO staff. They have also reported seventeen (17) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of January 10, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of January 7, 2022.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 1 WEEK-AT-A-GLA
	BREAKFAST	LUNCH	DINNER
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce
	Scrambled Eggs	Cream Gravy	Green Beans
	Diced Potatoes	Whipped Potatoes	Tossed Salad
3	Tortilla	Carrots & Peas	Dressing
^ `	Salsa	Pinto Beans	Garlic Bread
)	Sugar	Fruit Cobbier	Fruit
U	Coffee	Dinner Roll	Fortified Sugar Free Beverage
	Milk 2 %	Margarine	Taranta angle i vao covo ingle
		Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Casser
	French Toast	Mixed Vegetables	Beans
111	Syrup	Rice	
4	Breakfast Sausage	Tossed Salad	Cabbage
101	•		Combread
10	Margarine	Dressing	Margarine
•	Sugar	Dinner Roll	Brownie
	Coffee	Margarine	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
WEDNESDAY	Farina	Beef and Bean Burrito	Polish Sausage
	Coffee Cake	Spanish Rice	Refried Beans
101	Breakfast Sausage	Hominy	Grilled Potatoes
Vall	Fruit	Salsa	Salsa
	Margarine	Cheese	Tortilla
`	Sugar	Cornbread / Margarine	Peaches
•	Coffee		
	MDk 2 %	Tossed Salad / Dressing	Fortified Sugar Free Beverage
THURCOAY		Fortified Sugar Free Tea	
THURSDAY	Cream of Rice	Fajita w/ Tortilla	Chicken Patty
	Pancakes	Grilled Onlons & Bell Pepper	Green Beans
\mathcal{N}	Syrup	Spanish Rice	Com
1261	T-Ham, Sliced	Refried Beans	Potatoes
	Margarine	Salsa	Margarine
	Sugar	Garden Salad/Dressing	Roll
	Coffee	White Cake / Iced	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
FRIDAY	Oatmeal	Taco Meat	Tuna Salad
	Scrambled Eggs	Corn	Potato Wedges
107	Cream Gravy	Pinto Beans	Mixed Vegetables
11	Biscuit	Salsa	_
161	Margarine		Shredded Lettuce / Dressing
131/2	-	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Ketchup
	Coffee	Tortillas	Yellow Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
SATURDAY	Dry Cereal	Chicken Salad	Salisbury Steak
	Fried Eggs	Vegetarian Beans	w/ Gravy
101	Bread / Margarine	Corn Salad	Rice
1110	Fruit	Lettuce	Greens
111	Jelly	Bread	Salad wi Dressing
1.1	Sugar	Pineapple Cake	Cornbread
1	Coffee	Fortified Sugar Free Tea	
a.	Milk 2 %	rouneu augal Free 1 ea	Margarine
SUNDAY			Fortified Sugar Free Beverage
TAUNUC	Oatmeal	Turkey Ham, Sliced	Beef and Bean Burrito
1.	Scrambled Eggs	Potato Salad	Spanish Rice
	Creamed Meat Gravy	Colesiaw	Refried Beans
× 1/2	Diced Potatoes	Lettuce	Salsa
1	Biscuit	Onion Slice	Lettuce
1 "	Margarine	Bread	Dressing
1	Sugar	Salad Dressing	Cheese
	Coffee	Mustard	Cake
	Milk 2 %	Fortified Sugar Free Tea	Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





cycle 1

				Time	0230 A	M Tir	ne:	CU(PM	/
list	A	M	P	M		Co	mmen	its	
	No	Yes	No	Yes					
ce of theft		X		X			ł.		
no open sores,		X		X	T-property				
of breath, chills,		X		X	auce				
no diarrhea		C		X					
Kitchen is in good general appearance									
All kitchen equipment operational & clean					Dishman	chine	OL	H OF C	order
All tools and sharps inventoried				X					
exits locked				X	ani, pep ji ha				
Menu Items	own	Class Services	Balayo	Karthe	المالية	PKI	wile	Bang Clark	
Temperatures	27	176	2000	27	Px Px			RX RT	
Menu Items	16	Logy	N. 68	O'N DAN	proposition of		War.	per sales	dr.Siv
Temperatures	192	1.74	1.76	144	197 88		21	2+ 36	RT
Menu Items	18/0	30	100	(8)	Che line	3	10	J- 8	3
	FIS	May Supp	المركز كا	500	In ofther	Klar	O.c.	m 0.25	2
Temperatures	190	180	10	40	27 21	27	PI	HU C	
		To	emper	ature	Wash 150+	Rins	e180+	If Neede	d
rer's specifications									_
ISC						_			
	Dinner				_			-	
		Te	emper	ature	Wash 110, F	Rinse	110 F	Sanitizer-2	00ppm
emical agent used					1150	119	•	70000	m
			Lunc	ch	119	110	1	2000	m
			Dinn	er	WD	120		201	N
V	Te	emper	ature		Freezer 0				
er and Walk-ins				AM					
					- 101	36.	7	40.3	
	Temp	eratur	e 45-					-	=====
					64	105			
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas				-	109	30			
Iot- Water Temps in sink									
									180
27/2/	1/2	dby	_	_				19/2	1/2
1/3/2	2	γ '			KI	rudk	a	12/	24/
10 A F					19			PM	
	rational & clean oried exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures iemical agent used Ner and Walk-ins er and Walk-ins er and Walk-ins er and Walk-ins torage Areas torage Areas	No ce of theft no open sores, of breath, chills, no diarrhea appearance rational & clean oried exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures AN To	No Yes ce of theft no open sores, of breath, chills, no diarrhea appearance rational & clean oried exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Temperatures	No Yes No oce of theft no open sores, of breath, chills, and diarrhea appearance rational & clean oried exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Temperature Temperature	list AM PM No Yes No Yes ce of theft no open sores, of breath, chills, Ino diarrhea appearance rational & clean oried exits locked Menu Items Temperatures Menu Items Temperatures Itemperatures Temperatures Temperatures Temperatures Temperature Breakfast Lunch Dinner Temperature er and Walk-ins er and	list AM PM No Yes No Yes ce of theft no open sores, of breath, chills, In o diarrhea appearance rational & clean oried exits locked Menu Items Temperatures Menu Items Temperatures Temperatures Temperature Breakfast Lunch Dinner Temperature Temperature Breakfast Lunch Dinner Temperature Freezer 0 or below er and Walk-ins er and Walk-i	Ilist AM PM Co No Yes No Yes Ce of theft no open sores, of breath, chills, Ino diarrhea appearance rational & clean oried exits locked Menu Items Temperatures Temperatures Temperatures Temperatures Temperatures Temperatures Temperatures Temperatures Temperature Menu Items Temperature Tem	list AM PM Comment No Yes No Y	list AM PM Comments No Yes No Yes ce of theft no open sores, of breath, chills, de no diarrhea appearance rational & clean oried exits locked Menu Items Temperatures Temperature Tempera



cycle 1

Date: 12-28-21 Shift Check	list		M	T P		:0345		M Time: [7] Comments				/
		No	Yes	No	Yes				HIIC	113		
All areas secure, no eviden	ce of theft	110	105	710								
Workers reported to work,			10	1	'Y							
fever, cough, shortness of		_	1		1			- ;				
no skin infection, and			X		1							
Kitchen is in good general			V		Ŷ							
All kitchen equipment oper	ational & clean	X		X		Dish	m	achin	,	do	, In	
All tools and sharps invente		1	X	,	X,		1	AC III		0.00		
All areas secure, lights out,	exits locked	SECTION AND AND AND AND AND AND AND AND AND AN			X							
PRODUCTION SHEET	Menu Items	Ceres	SV-X	Sylve	Dr. wy	mes Sa	K.	wife.	Work	QB	Broke	0.54
Breakfast	Temperatures	RT	158	RT	160	38 12	τ	Ri	35	RT	Rr.	Pit
	Menu Items	Sin	Wes .	no	ful,	Je Shir Coul	S.	Cray	100	·	O'NOS	CO.X
Lunch	Temperatures	180	178	172	36	27 2	т	38	P-1	178	127	27
	Menu Items	Horac Harris	Calina	100	7	10 (2mg)	, · · ·	Dur	The K	Petr	101	
Dinner	Temperatures	189	179	194	RT	40 8	T	RT	RT	PT		-
DISH MACHINE	*		Te	mper	ature	Wash 1	50+	Rinse	180+	If N	eeded	<u> </u>
Temperature according to manufactu	rer's specifications		Break									
and chemical agent used in Final Rin	se		Lunch		-	_				_		
			Dinner		152		138		all tow to		emp	
POT and PAN SINK		Temperature			ature	Wash 1 0 F Rinse 110 F San			Sanit	zer-20	0ppm	
Final Rinse Temps determined by ch	omical agent used	Breakfast				120		119		200	PPm	
				Lunc	h	120		118		200		
				Dinn	er	121		12	()		199	2m
FREEZER and WALK-IN		Te	emper	ature		Freezer 0		Walk-in	V	Valk-in	1/2	
D 1. 22	1 777 11 1				17.6	or below		35-40 F		5-40 F		
Record temperatures, Freeze					AM	7.		34.7		88		
Record temperatures, Freeze	PM Temperature 45-80			7.6		38.1	1	37.8	-			
Decord temperatures Dry St	1 empe	eratur			Area 1		Area 2	-	14	1		
Record temperatures Dry St				AM		-	64	+				
Record temperatures, Dry St	AN	r		PM	65		64			-		
Hot- Water Temps in sink	126	L	12 C			1.1	1					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NF-6-2-20



FOOD SERVICE UNIT: <u>AURORA KITCHEN</u>

OPENING and CLOSING CHECKLIST

cycle 1

Date: 12/29/202	j				Time	:8!co	(i)	Tin	ne: 1	105(PM) _F
Shift Check	list	A	M	P	M			Co	mmer	its		
		No	Yes	No	Yes		1					
All areas secure, no eviden	ce of theft		7	47.7	30-21							
Workers reported to work,			7		X							
fever, cough, shortness of			7		X							
no skin infection, and	no diarrhea		7		X							
Kitchen is in good general	appearance		1		X							
All kitchen equipment oper	ational & clean		A	X		Pish	N-SL	-down	75			
All tools and sharps invente	oried	00	1		X		The same of the late		/			
All areas secure, lights out,				X								
	Menu Items	Corn	N. 40	·W	.54	X	land.	Ne	120	À	٠٢.	
PRODUCTION SHEET		8000	S Jan.	C. Va	any	Ku	178	coli	M.,	Be	OSOM	
Breakfast	Temperatures	RT	162	RT	RT	391	RT	B-	39	RT	ET.	
	Menu Items	Brufe	10.	""	· lot	المرا	6.1	1000	- wi	.54		C1 141
		8	ple	N2.	5	Char S	7	9.00	() Low	the	(a)	Kan An
Lunch	Temperatures	1750	1864	1850	12T	38	110	RT	PT.	28	RT	191.
	Menu Items	My of	Jes,	C1 1/2	John	KW S	auce		KM	W.	M	squad
		Elin A.	Th.	270	71	1/27. 1	STOPIC	er !	B	Ch. A	40	5910
Dinner	Temperatures	181	190	189	R7	127	RT	PLT	RI	1871	25	38
DISH MACHINE			To	emper	ature	Wash	150+	Rinse	180+	If No	eded	
Temperature according to manufactu	rer's specifications		Breakfast			4		34				
and chemical agent used in Final Rin	ise United the second			Lund	ch	150		15	7	1271	UB	each
		i		Dinn	er	150		15	4		_	jean
POT and PAN SINK			Te	emper	ature	Wash 1	0 F	Rinse	110 F	Saniti		
Final Rinse Temps determined by ch	emical agent used			Break	fast	120		115)	200	199	1
				Lunc	ch	110		120)	200	ppr	
				Dinn	er	112		121		20	OPP	M
FREEZER and WALK-IN	V	Te	mper	ature		Freezer	Ø	Walk-i	n W	/alk-in		
						or below		35-40 1	F 3:	5-40 F		
Record temperatures, Freezer and Walk-ins					AM	-8.0		38.1		37.2		
Record temperatures, Freezer and Walk-ins					PM	-11		38 5		9.4		
DRY STORAGE		Tempe	eratur	e 45-8	80	Area 1		Area 1	1			
Record temperatures Dry St				AM	69		70					
Record temperatures, Dry S				PM	85		C8	(
Hot- Water Temps in sink		AM		PN				,				
		112		120								
(SV				×.	/	11	M					

Signature, Cook Supervisor (AM)

verify by

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER NF-6-2-20

DATE/

Verify by

Pm



Date: 17-30-21 Shift Checkl	ist	A	M	Pl		0400			Time				
		No	Yes	No	Yes	10u	To	mp	1250	d	For	- gis	hmack
All areas secure, no eviden	ce of theft		X		-		1	7					485
Workers reported to work,	no open sores,		X		/								
fever, cough, shortness o	f breath, chills,		X		_		Arr Owel						
no skin infection, and		X		1									
Kitchen is in good general	appearance		X		1								
All kitchen equipment oper			4		1	1	, ,						
All tools and sharps invento	oried		X		1								
All areas secure, lights out,								211					
PRODUCTION SHEET	Menu Items	Cresh	O profes	Sylva	Kar	Clan	8/2	ايت كن	the m	N.	Cha	Shay	6
Breakfast	Temperatures	198	176	RT	174	34	17:	C 1	2-1	\$5	Rt	RI	
210002	Menu Items	Ke). Lon	original ori	att.s	po	-	2	d hi	2.00		CAN-	X VK+	100
Lunch	Temperatures	181	161	182	176	RT	3	8 P	7 12	+	17.T.	2+	RT
	Menu Items	Organ	المراس الم	Che-	Parce	Carp	اادي	V	rock SI	المرن. مملا	Cari		
Dinner	Temperatures	188	1753	F190	188.9	30	27	Z	T40)	PT		
DISH MACHINE	*		T	emper	rature	Was	h 150)+ R	linse1	80+	If N	eede	d
Temperature according to manufactu	rer's specifications			Break	fast	150	4		184		_		
and chemical agent used in Final Rin	se			Lune	ch	15	3		184		_		
				Dinn	ner	15	3		138		حلا	ency	Blea
POT and PAN SINK			T	emper	rature	Wash	110 F	R	inse 11		Sani	tizor-2	
Final Rinse Temps determined by ch	emical agent used	Breakfast "				w 11	18 118 200 PM			Plm	ľ.		
		Lunch				11	119 118 2008Pr			n			
				Dinn	ıer	11	5		120		20	nd or	1
FREEZER and WALK-IN		T	emper	ature		Freeze or belo	ow	3.5	/alk-in 5-40 F	3	Valk-ir 5-40 F		
Record temperatures, Freezer and Walk-ins					AM	-8	5	3	4	3	6.5		
Record temperatures, Freezer and Walk-ins			PM			-9.6			38.1	2	39.7		
D	Temp				Area	1	A	rea 2					
Record temperatures Dry Storage Areas					AM	64			26				
Record temperatures, Dry S					PM	6	1	=	10				
Hot- Water Temps in sink		AN 120	1	PN	M 5					-			

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER NF-6-2-20

Rm



FOOD SERVICE UNIT: <u>AURORA KITCHEN</u>

OPENING and CLOSING CHECKLIST Cycle

Date: 12/31	12				Time	:0315	AM	Time	: 17:	36 PI	N
Shift Che	ecklist	A	M	P	M				ments		
		No	Yes	No	Yes						
All areas secure, no evid	lence of theft		Y	1000	X						
Workers reported to wor	rk, no open sores,		X		V						
fever, cough, shortnes			X		¥					77	
no skin infection, a			X		X						
Kitchen is in good gener		X		Y							
All kitchen equipment o			Y		K						
All tools and sharps inve		1	X		X		1		-		
All areas secure, lights of			X		7						
, 8	Menu Items	Carred	SU	M	1		30		130	h = 1	5
PRODUCTION SHEE		0000	30,0	Crany	bille	mail of	St.	Calfer 1	mle by	30	in ou
Breakfast	Temperatures	187	176	160	KT	38 R	7	et 3	37 K	TIR	EX
	Menu Items	Puco quid	Com	Pint	Sulor	leston Stra	10	Trible 1	es- (1)	ST CCV	8
Lunch	Temperatures	189	192	107	Rt	39 34	2	ex K	TIA	7 2-	F
	Menu Items	Sala.	12 Ares	reg	1 she	JANIA ST	k	Kekom	Me Su	200	Her
Dinner	Temperatures	130	178	176	30	21 0		ex 6	(1 0'	129) 84
DISH MACHINE		1 0	To	emper	-	Wash 15	0+	Rinse1	80+ If	Need	
Temperature according to manuf	acturer's specifications			Break		154		180	00.11	11000	- Cu
and chemical agent used in Final	Rinse	1		Lunc		153		100	1		
				Dinn		153		180	5		
POT and PAN SINK	The second secon		Te			Wash 1101	F	Rinse 11		mitizer-	200ppp
Final Rinse Temps determined by	chemical agent used	9		emperature Breakfast		125	-	120		2 01	200ppn
				Lunc		128		13 8	,	2/1	TOVI
				Dinn		175	.	191		711	O Dha
FREEZER and WALK-IN		Te	emper	ature		Freezer 0		Walk-in 35-40 F	Walk 35-40		PYIVI
Record temperatures, Freezer and Walk-ins					AM	-10.5		36.3	32		
Record temperatures, Freezer and Walk-ins		1			PM	-3.0		38.5	40	72.0	
1000	Tempe	eratur			Area 1		Area 2	40	•		
Record temperatures Dry				AM	68		68				
Record temperatures, Dry				PM	60		60				
Hot- Water Temps in si	AM	[]	PN	_					_		
		118				111					

Signature, Cook Supervisor (AM)

verity by Am

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER NF-6-2-20 DATE

verly by



Shift Check	list	A	M	P	M		(OAI		ne:			
		No	Yes	No	Yes							
All areas secure, no eviden	ce of theft		X									
Workers reported to work,	no open sores,		X		0							
fever, cough, shortness o			X		1							
no skin infection, and no diarrhea			X		V							
Kitchen is in good general a	appearance		X		V							
All kitchen equipment oper	**		X		V							
All tools and sharps invento			X		V				₹			
All areas secure, lights out,	exits locked		1		V							
	Menu Items	4.	gnet	3	6.0	M	-	L	1.3	14	K.	dise of
PRODUCTION SHEET		Cered	20/17	brond.	Krons	20,	(co	Sag	W W	w.	Red	dy
Breakfast	Temperatures	DT	192	WD T	RT	Rt	38	RX	10 +	22	131	P
	Menu Items	() L.)	110	V6. 9	ilva .	7	ML	+	20	NU	1 X	IV.
	Travalue atvalis	Chilling	200	Che Les	~XX	Parage	U	Ker	System	120	KIN	
Lunch	Temperatures	38	(V)	37	287	RT	n T	PH	39	38	124	-
	Menu Items	Silvin	40	<u> </u>	NA.	0.30°	I	Solos	120		RV	1.8
	X1X-044-1-04-1-07	20 Stony	P. Car.	100	NEW	Christ Christ	84	Zan B	Mass	Die	600	3,2
Dinner	Temperatures	180,1	170.	190.4	179.	PT	38	RT	38	RT	170.1	25
DISH MACHINE			Te	emper		Wash	150+	Rins	e180+	IfN	eeded	1
Temperature according to manufactu	rer's specifications			Breakfast		-		danne.	-			
and chemical agent used in Final Rin	se			Lunch			-111					
				Dinner		155		161				
POT and PAN SINK			Te	mperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppi)Oppm
Final Rinse Temps determined by che	emical agent used			Break				128		200 pp		
				Lunc		17-	77	12		2	2000	PVV
				Dinn		16		120)	20	0 50	m
FREEZER and WALK-IN		Ta	mper			Freeze	0	Walk-i		/alk-in		
FREEZER and WAER-IN		1.0	mper	ature		or belo	100	35-40		5-40 F	`	
Record temperatures, Freeze	er and Walk-ins				AM	-9.	7	36.	5 4	10.6		
Record temperatures, Freezer and Walk-ins					PM	-9.		38.	1 3	388	3	
DRY STORAGE		Tempe	ratur	e 45-8	30	Area 1		Area 2				
Record temperatures Dry Storage Areas					AM	62		68				
Record temperatures, Dry Storage Areas					PM	69		68				
Hot- Water Temps in sink	AM		PN									
		1101		12								

Signature, Cook Supervisor (AM)

Ver hed by Am Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER NF-6-2-20



cyclel

in Date: Time: 03/0 AM Time: 1729 PM PM Comments AM No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance In warmer Stepenners All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked Menu Items PRODUCTION SHEET Breakfast Temperatures Menu Items Temperatures Lunch Menu Items Dinner Temperatures Rinse180+ If Needed Temperature Wash 150+ **DISH MACHINE** Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch 80 Dinner Wash 110 F Rinse 110 F Sanitizer-200ppm **Temperature** POT and PAN SINK Final Rinse Temps determined by chemical agent used Breakfast Lunch 2 Dinner Freezer D Walk-in Walk-in **Temperature** FREEZER and WALK-IN 35-40 F or below 35-40 F 36.5 Record temperatures, Freezer and Walk-ins AM33.6 Record temperatures, Freezer and Walk-ins PM -10,5 Area L Area 1 **DRY STORAGE** Temperature 45-80 Record temperatures Dry Storage Areas AM PM Record temperatures, Dry Storage Areas PM Hot- Water Temps in sink AM

Şignature, Cook Supervisor (AM)

vertical by Am

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER NF-6-2-20 DATE

vertied

or Pm

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	71.21 70.31 70.11 69.01
B-1 B-2 B-3 B-4	69.21 69.01 71.41 69.71
C-1 C-2 C-3 C-4	68.62 65.61 67.61 68.42
E-1 E-2	69.80 71.71
D-1	72.70
ISOLATION	
PATIENT ROOM	70.00
INTAKE/RECEIVING Tank Temp S-12 Present Value	71.91 71.48
BOILER-3	140.15
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	169.53



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, January 03, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1-3-22	South-A	70.7	104.1		
1	South-B	70.5	Olapel		
	South-C	71.1	104.1		
	South-D	71,6	104,2		
	South-E	71.9	Gilupen		
	South-F	69.7	109.1		
	South-G	71.1	owed		
	South-L	Unorupa	ed		
	South-M	71.1	104.1		
	South-N	721	104,2		
	South-X	73.7	104.2		
	South-Y	70:1	Olupied		
	South-Z	69.1	104.1		
	South SMU	70.3	104.5		
	South SMU Shower 3				N/A
	MED ISO- Room 1	69.1	1041	N/A	N/A
	MED ISO- Room 2	70,0	104.1	N/A	N/A
V	MED ISO- Room 3	69.7	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:	Sean Hanson	SIGN:	
-			

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Monday, January 03, 2022 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
1-3-22	A-1	104,8							
1	A-2	104.7							
	A-3	104.8							
	A-4	109.8							
	B-1	105.5							
	B-2	105.6							
	В-3	105.5							
	B-4	105.4							
	C-1	106.1							
	C-2	106.1							
	C-3	106.1							
	C-4	106.1							
	D-1	104.7					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	1047					N/A	N/A	N/A
	E-2	1017							
1,	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A			
	Intake	N/A			N/A	N/A	N/A	N/A	N/A			
PRINT: Sean Hanson SIGN:												
Write Legil	oly					==						
Medical Showers Temperature Log												
	Date:											
			Name:				Date:					
ROOM	542	540	538	536	534	523	522	Tub F	Room			
ROOM Air:	542 70.0	540 TC: 1			534 70.0	523 70.2			Room			
			538	536			522	Tub F	Room			
Air:	70.0 105.9	70.1 105.8	538 70 105.9	536 699 10919	70.0 105.8	70.2	522 70.		toom			